

June 14, 2018

United States House of Representatives  
Washington, DC 20515

United States Senate  
Washington, DC 20515

**Re: Magnuson-Stevens Act Reauthorization**

Dear Members of Congress,

As seventy-two leading chefs, restaurateurs and culinarians in the Midwest and Mountain West, we are writing to express our strong support for science-based fisheries management under the Magnuson-Stevens Fishery Conservation and Management Act (MSA). Our businesses rely on a consistent supply of sustainable wild-caught seafood, and we are proud to be able to source our products from U.S. fisheries. We are concerned by any proposals that could weaken or undermine sustainability in the MSA, as this would negatively affect our business practices and our ability to support American coastal communities.

The management of wild-caught fisheries in the U.S. is not just a coastal issue or fishermen's issue—it is also a food issue. The culinary community of the Midwest and Mountain West plays an important role purchasing hundreds of thousands of pounds of high-quality, healthy and sustainable U.S. seafood from coastal communities hundreds or thousands of miles away. We serve as public ambassadors and educators on the health and environmental benefits of sustainable U.S. seafood, and serve millions of meals per year. Our region has also become a hub of the "slow food movement", which prioritizes local, sustainable food systems, and we have seen a powerful consumer shift to valuing sustainable food choices. We built our brands and reputations around these values, and it guides our seafood purchasing decisions.

In recent decades, an increasing amount of U.S. seafood has come to meet our sustainability requirements. This is largely due to the success of the MSA, which was reauthorized on a bipartisan basis in 2006 to include requirements to end overfishing, rebuild stocks and ensure accountability through annual catch limits. These fundamental provisions for science-based management and accountability have largely ended overfishing in U.S. waters and recovered dozens of previously overexploited fish stocks. As a result, we enjoy a variety of sustainable U.S. seafood products in our kitchens that support our coastal fishermen and communities.

We are concerned with several bills, including **H.R. 200, H.R. 2023, S. 1520 and H.R. 3588**, which would undermine core sustainability provisions of the MSA. In particular, these bills make changes to rebuilding timelines, annual catch limits, and accountability measures that could threaten the sustainability of the U.S. seafood products. **On behalf of our businesses and the millions of consumers we serve every year, we urge you to ensure the sustainability of U.S. fisheries by maintaining or improving the science-based management and accountability measures of the MSA.** Thank you for your consideration.

Sincerely,

Sheila Lucero, Executive Chef  
Jax Fish House  
Denver, CO

Clayton Chapman, Chef and Owner  
The Grey Plume  
Omaha, NE

Douglas Katz, Chef and Owner  
fire food & drink  
Cleveland, OH

Jonathon Sawyer, Chef and Owner  
Greenhouse Tavern, Trentina and others  
Cleveland, OH

Danielle Leoni, Chef and Owner  
The Breadfruit & Rum Bar  
Phoenix, AZ

Kelly Whitaker, Chef and Owner  
Basta  
Boulder, CO

Full list of signatories by state:

### **Arizona**

Danielle Leoni, Chef and Owner  
The Breadfruit & Rum Bar  
Phoenix, AZ

Guido Saccone, Chef  
Cibo  
Phoenix, AZ

Mahfam Moeeni-Alarcon, Owner  
Mahfam Artisanal Handcrafted Foods  
Phoenix, AZ

Bob Tam, Chef/Partner  
Bitter & Twisted  
Phoenix, AZ

Barbara Fenzl, Owner  
Les Gourmettes Cooking School  
Phoenix, AZ

Jeremy Armstrong, Chef de Cuisine  
Bitter & Twisted  
Phoenix, AZ

Alan Moore, Sous Chef  
The Breadfruit and Rum Bar  
Phoenix, AZ

Kelly Fletcher, Executive Chef  
TBA  
Phoenix, AZ

Tamara Stranger, Chef  
Helio Basin Brewing  
Phoenix, AZ

Bernard Kantak, Chef and Owner  
The Gladly & Citizen Public House  
Phoenix, AZ

Doug Robson, Chef and Owner  
Gallo Blanco & Otro Café  
Phoenix, AZ

Jacob Cutino, CEO and Founder  
Cutino Sauce Co.  
Phoenix, AZ

Donald Hawk, Chef  
The Gladly Restaurant  
Phoenix, AZ

Stephen Jones, Chef and Owner  
The Larder + The Delta  
Phoenix, AZ

Tuan Raphael, Executive Chef  
Phoenix Children's Hospital  
Phoenix, AZ

Charleen Badman, Chef and Co-Owner  
FnB Restaurant  
Scottsdale, AZ

Keenan Bosworth, Chef and Owner  
Pig & Pickle  
Scottsdale, AZ

Michael Dei Maggi, Chef of Culinary Innovations  
PF Chang's  
Scottsdale, AZ

Gio Osso, Chef and Owner  
Virtu Honest Craft  
Scottsdale, AZ

### **Colorado**

Kelly Whitaker, Chef and Owner  
Basta  
Boulder, CO

Hosea Rosenberg, Chef and Owner  
Blackbelly  
Boulder, CO

Sheila Lucero, Executive Chef  
Jax Fish House  
Denver, CO

Jennifer Jasinski, Chef and Owner  
Rioja, Bistro Vendôme, Euclid Hall Bar + Kitchen  
Denver CO

Paul Reilly, Executive Chef and Proprietor  
Beast + Bottle  
Denver, CO

Justin Brunson, Chef and Owner  
Old Major  
Denver, CO

Jamey Fader, Chef  
Lola  
Denver, CO

Troy Guard, Chef and Owner  
TAG  
Denver, CO

Justin Brunson, Executive Chef and Owner  
Old Major  
Denver, CO

Kevin Grossi, Owner and Chef  
The Regional  
Denver, CO

Chris Starkus, Executive Chef  
Urban Farmer Denver  
Denver, CO

Alex Seidel, Chef and Proprietor  
Mercantile  
Denver, CO

Nicholas Kayser, Executive Chef  
Vesta  
Denver, CO

Sam Pepper, Chef  
Jax Fish House and Oyester Bar  
Denver, CO

Duane Walker, Chef  
Jax Fish House and Oyester Bar  
Denver, CO

Brandon Foster, Executive Chef  
Project Angel Heart  
Denver, CO

Ricky Myers, Chef  
Jax Fish House  
Glendale, CO

## **Illinois**

Paul Fehribach, Chef and Owner  
Big Jones  
Chicago, IL

Bruce Sherman, Chef and Owner  
North Pond  
Chicago, IL

Lee Wolen, Chef  
Boka  
Chicago, IL

Michael Howe, Sous Chef  
Village Gourmet  
Clarendon, IL

## **Indiana**

Ryan Nelson, Chef and Owner  
Late Harvest Kitchen  
Indianapolis, IN

## **Iowa**

John Kirkpatrick, Test Kitchen Manager  
Cuisine at Home Magazine  
Des Moines, IA

## **Kansas**

Josh Rathbun, Chef  
Siena Tuscan Steakhouse  
Wichita, KS

## **Michigan**

James Blodgett  
Flat River Grill  
Lowell, MI

Cheryl Blodgett  
Flat River Grill  
Lowell, MI

Lisa Howard, Writer & Food Educator  
The Cultured Cook  
Detroit, MI

## **Minnesota**

Curt Rademacher, Chef and Owner  
Apoy  
Minneapolis, MN

## **Missouri**

Kelly Conwell, Executive Chef  
Stock Hill  
Kansas City, MO

Jerred Ashton, Sous Chef  
Jax Fish House KC  
Kansas City, MO

Theresia Ota, Chef  
The Monarch Bar  
Kansas City, MO

Jeff Dietzler, Chef de Cuisine  
Jax Fish House  
Kansas City, MO

Katee Mclean, Owner and Chef  
Krokstrom Klubb & Market  
Kansas City, MO

## **Nebraska**

Clayton Chapman, Chef and Owner  
The Grey Plume  
Omaha, NE

Enzo Zurlo, Chef and Owner  
Enzo's Italian  
Omaha, NE

Nicholas Strawhecker, Chef and Owner  
Dante & Dante pizzeria Napoletana  
Omaha, NE

**Nevada**

Richard Moonen, Chef and Owner  
RM Seafood  
Las Vegas, Nevada

Mary Sue Milliken, Chef and Owner  
Border Grill  
Las Vegas, Nevada

**Ohio**

Douglas Katz, Chef and Owner  
fire food & drink  
Cleveland, OH

Jonathon Sawyer, Chef and Owner  
Greenhouse Tavern, Trentina and others  
Cleveland, OH

Kimberly Homan, Manager of Prepared Foods  
Constantino's Market  
Cleveland, OH

Heidi Robb, Owner  
Heidi Robb Food Design  
Ohio

Gerry Grim, Chef  
EDWINS Leadership and Restaurant Institute  
Cleveland, OH

Derek Clayton, Corporate Chef  
Michael Symon Restaurants  
Cleveland, OH

Jeremy Umansky, Chef and Owner  
Larder Delicatessen & Bakery  
Cleveland, OH

Alexandra La Valle-Umansky, Chef and Owner  
Larder Delicatessen & Bakery  
Cleveland, OH

Kenneth Scott, Chef and Owner  
Larder Delicatessen & Bakery  
Cleveland, OH

Melissa Khoury, Owner and Butcher  
Saucisson  
Cleveland, OH

Charlie Eisenstat, Owner  
Pour Cleveland  
Cleveland, OH

Penny Barend, Co-owner/ Operator  
Saucisson  
Cleveland, OH

Matthew Mytro, Chef  
Flour Pasta Company  
Cleveland, OH

Bridget Thibeault, Chef and Owner  
Luna Bakery and Café  
Heights, OH

Jeff Crowe, Chef and Owner  
Erie Street Kitchen  
Kent, OH